

United States Patent [19]

Karwowski et al.

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[54] **AGGLOMERATED FLAVOR BITS**

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[58] Field of Search **426/285, 103, 453, 650, 426/658, 661**

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[57]

ABSTRACT

A process and a product of a process for producing agglomerated flavor bits is disclosed. The agglomerated flavor bits are produced by mixing a sugar and a vegetable oil with a starch and a gum. Flavorings can be added to this blend. Upon mixing of this blend a corn syrup solution is added and agglomeration occurs. Following agglomeration, the particles are dried and sifted through a U.S. #6 mesh for size. Particles are suitable for use in cooked grain cereals and other foods.

4 Claims, No Drawings